Applicant: Sakae Tsuda et al. Attorney's Docket No.: 19758-0002US1/OSP-18668

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Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

<u>Listing of Claims</u>:1. (Currently Amended) A method for inhibiting freeze concentration of a substance other than water molecules contained in a hydrous material during freezing of the hydrous material, the hydrous material containing water molecules and the substance other than water molecules, wherein the method comprises:

deriving an antifreeze protein from fish without heat treatment, and

a step of adding an the antifreeze protein derived from fish to the hydrous material in a concentration of the antifreeze protein not less than 0.02% by weight with respect to the weight of the hydrous material.

- 2. (Original) The method for inhibiting the freeze concentration of a substance other than water molecules contained in a hydrous material according to claim 1, wherein the hydrous material has a pH ranging from 2.0 to 11.0 in the step of adding an antifreeze protein to the hydrous material.
- 3. (Original) The method for inhibiting the freeze concentration of a substance other than water molecules contained in a hydrous material according to claim 1, wherein the hydrous material has a temperature ranging from 0°C to 70°C in the step of adding an antifreeze protein to the hydrous material.

4-6. (Cancelled).

7. (Previously presented) A method for producing a frozen product or freeze-dried product by freezing or freeze-drying a hydrous material containing water molecules and a component other than water molecules, wherein the component other than water molecules is homogeneously

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dispersed in the frozen product or freeze-dried product, the method using the method as recited in Claim 1.

8. (Original) The method for producing a frozen product or freeze-dried product according to claim 7, wherein the hydrous material has a pH ranging from 2.0 to 11.0 in the step of adding an antifreeze protein to the hydrous material.

9. (Original) The method for producing a frozen product or freeze-dried product according to claim 7, wherein the hydrous material has a temperature ranging from 0°C to 70°C in the step of adding an antifreeze protein to the hydrous material.

10. (New) The method for inhibiting the freeze concentration of a substance other than water molecules contained in a hydrous material according to claim 1, wherein the antifreeze protein derived from fish is a Type III antifreeze protein.

11. (New) The method for inhibiting the freeze concentration of a substance other than water molecules contained in a hydrous material according to claim 1, wherein the concentration of the antifreeze protein ranges from 0.03% by weight to 0.05% by weight with respect to the weight of the hydrous material.